



# Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

X6660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Double Barrel</b>		Telephone Number <b>812 725 0334</b>	Date of Inspection (mm/dd/yr) <b>12/18/2019</b>	PERMIT # <b>19-88</b>
Establishment Address (number and street, city, state, zip code) <b>147 E. Main St. New Albany, IN 47150</b>		<b>504 299 3459</b>		
Owner <b>Michelle Ray</b>	Owner's Address	Purpose: <input checked="" type="radio"/> 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <b>NO</b>	Release Date <b>TODAY</b>
Person in Charge <b>Michelle Ray</b>	Responsible Person's E-mail		Summary of Violations: <b>C 1 NC 2 R 1</b>	
Certified Food Manager <b>N/A - Menu type 1</b>			Menu Type (See back of page) <b>1 X 2 3 4 5</b>	
<ul style="list-style-type: none"><li>• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"</li><li>• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"</li></ul>				
Section#	C/NC	R	Narrative	To Be Corrected By
295	C		Observed popcorn machine to be soiled and needing cleaned	Before use
297	NC		Observed hot ice and bar ice bins needing cleaned	Today
430	NC	R	Observed stained ceiling tiles in restrooms	1 week
Received by (name and title printed): <b>Michelle Ray</b>				
Inspected by (name and title printed): <b>A.J. Ingram (EHS)</b>				
Received by (signature): <b>Michelle Ray</b>				
Inspected by (signature): <b>aj</b>				
cc:		cc:		cc:

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.



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